

IN ROOM DINING SERVICED BY
BLACK FIRE RESTAURANT

RESTAURANT LOCATED
LEVEL G | INFO BELOW

Coffee + Snacks Takeaway
Mon-Fri 07am-1200pm
Mary St window

Breakfast A la Carte
700-1000am Mon-Fri
730-1030am Sat + Sun

Lunch 1200-300pm Mon-Sun

Tapas 300-530pm Mon-Sun

Dinner 530-930pm Mon-Sun

Bookings required
Recommended Chefs Tasting Menu
\$55pp
minimum 2 people

BREAKFAST

PREORDERS WILL BE ACCEPTED BY 9PM
DAY PRIOR

Bruschetta | tomato, onion,
peppers + balsamic on house
bread | 18

Waffle | gelato, fruits | 19

Continental | Selection of
pastries, fresh fruit | 22

Eggs on toast | Free range eggs
with house or gluten free
bread | 22

Eggs Benedict | poached eggs,
hollandaise, bacon | 23

Spanish Omelette | free range
eggs, potatoes, chorizo &
manchego, served with house
or gluten free bread | 23

Sides | Bacon, mushrooms,
tomatoes, chorizo, spinach|6
each

Daily Smoothie | 12 *GF, DF*

Toast | house bread with
spread | 12

Please keep in mind that Black
Fire Brisbane operates as an
independent business and is
not a part of the Fraser
Property Group. Any concerns
regarding your food service
should be directed to Black
Fire management

LATE MORNING
1030AM-1200PM
ASK FOR DAILY SELECTION

ALL DAY DINING

AVAILABLE FROM 12PM

RESTAURANT KITCHEN CLOSES 930PM

FIRST

Seared local scallops | 26
Prosciutto crudité, house aioli

Grilled Chorizo bruschetta | 25

Berkshire Pork Belly | 28
Slow roasted in balsamic,
rhubarb, apple martini sauce

Haloumi Salad | 25
Baby beets, rucola, beetroot
vinaigrette, basil oil

SECOND

Chefs Pasta of the Day | 29

Chefs Pizza of the Day | 25

Risotto | 35
field mushroom, herb + truffle oil

Wagyu cheese burger | 29
Wagyu mb5, cheddar, lettuce,
tomato, onion with fries

Black Angus Fillet | 59
Choice of a side and a sauce

Free Range Chicken | 35
Choice of a side and a sauce

Fish of the Day | 39
Choice of a side and a sauce

Rib eye on the bone | 69
Choice of a side and a sauce

SIDES | 12

Hand Cut Sweet Potato Chips

Fresh Tomatina

Mushrooms

SWEETS

House made Tiramisu | 16

Panna cotta | 15
coconut + passionfruit

Churro | 15
cinnamon fried dough +
chocolate rum sauce

OVERNIGHT ORDERING

PLEASE PHONE HOTEL RECEPTION
TO PLACE ORDER 930PM-7AM

Daily selection

COCKTAILS

Jug Sangria | 40

Margarita | 17

Mojito | 17

Strawberry Caiprioska | 17

Long Island | 20

Espresso Martini | 18

Aperol Spritz | 16

BEER & CIDER | 10

Peroni Nastro Azzuro
Corona
Asahi
House Cider

LIQUEUR | 10

SPIRITS | 11

WINE BY THE GLASS | 12

Prosecco
Moscato

Chardonnay Sauvignon Blanc
Pinot Gris

Merlot Pinot Noir
Shiraz Tempranillo

WINE BY THE BOTTLE

Please ask attendant for
selection of wines available

CHILLED BEVERAGES

Soft Drink | 6

Orange juice, Apple juice | 6

Daily Juice | 8

House made Iced Tea | 8

Sparkling Water 1L | 12.0

HOT BEVERAGES

Coffee by Espresso Di Manfredi

Small | 5.0

Medium | 6.0

Large | 7.0

Soy, almond, lactose free | .50

Decaf | add 1.0

Extra Shot | .70

Caramel, hazelnut, vanilla |
add .50

Brewed Origin Tea | 5

English breakfast, earl grey,
green, peppermint, lemongrass

PLEASE CONTACT HOTEL STAFF VIA
RECEPTION FOR ICE & TEABAGS